

THE **BAR ROOM** at THE **MODERN**

ONE

We welcome you to construct your meal any way you'd like according to your appetite — from one plate to a multi-course tasting. Dishes on pages one and two are served in appetizer size; those on page three are half-entrée portions.

Tarte Flambée Alsatian thin crust tart with crème fraîche, onion and applewood smoked bacon 14.

Wild Mushroom Soup with toasted chorizo ravioli 15

Modern Liverwurst with four pickled vegetables 12.

Shaved Pumpkin Salad with Asian pear and Westfield Farm Capri goat cheese 15.

Hamachi Tartare with sea beans, yuzu juice and breakfast radish 17.

Upside Down Tuna Tarte with fennel, Japanese cucumber and aioli 18.

Warm Lamb and Goat Cheese Terrine with toasted pistachios and watercress 15.

Foie Gras Torchon “Au Natural” with dried cherries and duck prosciutto 22.

Steak Tartare with quail egg 16.

TWO

Alsatian Country Soup with Benton ham and Nantucket Bay scallops 16.

Pan Seared Sullivan County Foie Gras with quince and duck consommé 24.

Slow Poached Farm Egg “In a Jar” with Maine lobster, salsify and sea urchin froth 20.

Fresh Grilled Shrimp with green cabbage and gratin salad 17.

Grilled Diver Scallops with roasted beets, baby spinach and hazelnuts 20.

Roasted Long Island Duck Breast with peppercorn-crusting apples and toasted pistachio-truffle dipping sauce 17.

Homemade Alsatian Country Sausage with sauerkraut and whole grain mustard sauce 17.

Saffron Tagliatelle with cider braised rabbit, wild mushrooms and baby zucchini 20.

Braised Tripe with chickpeas and harissa aioli 15.

THREE

Scottish Salmon with horseradish crust, cabbage and Riesling 17.

Grilled Yellowfin Tuna with crispy veal sweetbreads and preserved lemon 19.

Red Snapper “en Matelote” 20.

Crispy Atlantic Cod with celery and granny smith apple salad, sauce gribiche and American caviar 28.

Spice Dusted Organic Squab with braised romaine, haricots verts and bacon salad 22.

Pan Roasted Veal Sweetbreads with caramelized turnips, pain d'épice and maple jus 18..

Beer Braised Pork Belly with sweet pea purée and ginger jus 17.

Duck Confit à l'Orange with roasted brussels sprouts and fingerling potatoes 20.

Dry Aged Strip Loin with spaetzle and beluga lentils 25.

Roasted Opal Farm Lamb Chop with artichokes, manchego, and extra virgin olive oil 24.

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WINTER RESTAURANT WEEK 2010

Monday-Friday, January 25-29, 2010 and February 1-5, 2010

Three-Course Prix Fixe Menu \$35.

Additional items may be ordered at a price of \$17.

Please note the Restaurant Week Promotion is not available in the Main Dining Room

ONE

Tarte Flambée Alsatian thin crust tart with crème fraîche, onion and applewood smoked bacon.

Wild Mushroom Soup with toasted chorizo ravioli.

Modern Liverwurst with four pickled vegetables.

Shaved Pumpkin Salad with Asian pear and Westfield Farm Capri goat cheese.

Upside Down Tuna Tarte with fennel, Japanese cucumber and aioli.

Warm Lamb and Goat Cheese Terrine with toasted pistachios and watercress.

Steak Tartare with quail egg.

Alsatian Country Soup with Benton ham and sour cream foam.

Fresh Grilled Shrimp with green cabbage and grynère salad.

Roasted Long Island Duck Breast with peppercorn-crusting apples and toasted pistachio-truffle dipping sauce.

Braised Tripe with chickpeas and harissa aioli.

TWO

Homemade Alsatian Country Sausage with sauerkraut and whole grain mustard sauce.

Saffron Tagliatelle with cider braised rabbit, wild mushrooms and baby zucchini.

Scottish Salmon with horseradish crust, cabbage and Riesling.

Grilled Yellowfin Tuna with crispy veal sweetbreads and preserved lemon.

Red Snapper "en Matelote."

Crispy Atlantic Cod with celery and granny smith apple salad and sauce gribiche.

Pan Roasted Veal Sweetbreads with caramelized turnips, pain d'épice and maple jus.

Beer-Braised Pork Belly with turnip choucroute and ginger jus.

Duck Confit à l'Orange with roasted brussels sprouts and fingerling potatoes.

Pan Roasted Hangar Steak with spaetzle and beluga lentils.

DESSERT

Baba au Kirsch with griotte cherries and pistachio ice cream.

Dark Chocolate Tart with chocolate ice cream.

Apple Strudel with pecans and prune armagnac ice cream.

Modern Cheesecake with almond crumble, raspberry and 'fromage blanc' sorbets.

Coffee Caramel Dome with vanilla ice cream and amaretto gelée.

Hazelnut Dacquoise with milk chocolate chantilly.

Ice Cream or Sorbet, choice of three flavors.